

# WELCOME TO FRASINETTI'S

## DINNER

*You are seated in our "Winery's old East Cellar," which was established in 1897. The redwood vats and concrete fermenting tanks surrounding you bespeak more than 117 years of past vintages and history. Please have a memorable evening and return often.*

### APPETIZERS

<b>FRIED CALAMARI</b>	<b>\$11.95</b>	<b>STEAMED CLAMS</b>	<b>\$12.95</b>
Beer battered calamari strips served with cocktail and garlic aioli sauce.		Steamed in white wine lemon butter and garlic.	
<b>RAVIOLI TOASTA</b>	<b>\$8.95</b>	<b>GRILLED BRIE</b>	<b>\$11.95</b>
Lightly breaded ravioli stuffed with a four-cheese blend, deep-fried and served with our meat sauce.		French brie with roasted garlic, sweet red pepper chutney, and toasted crostinis.	

**CRAB & ARTICHOKE DIP** FULL - \$10.95 HALF - \$7.95  
 Rock crab meat blended with parmesan, provolone, artichoke hearts & onion, with toasted baguette.

**SIRLOIN STEAK BOARD 11.95**  
 Sirloin pieces marinated, then grilled  
 Served with French Fries

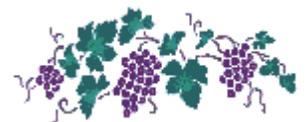
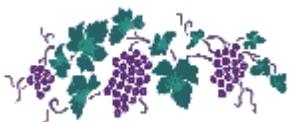
### SOUPS & SALADS

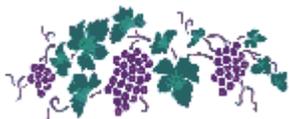
<b>HOUSE MADE MINISTRONE</b>	<b>\$4.95</b>	<b>CHEF'S SOUP OF THE DAY</b>	<b>\$4.95</b>
<b>CAESAR SALAD</b>	<b>\$7.95</b>	<b>SPINACH SALAD</b>	<b>\$8.95</b>
Romaine lettuce with creamy Caesar dressing topped with parmesan cheese & garlic croutons.		Fresh spinach tossed with strawberry vinaigrette, roasted bell peppers, candied walnuts & crumbled bleu cheese.	

**ICEBERG WEDGE SALAD \$6.95**  
 A wedge of iceberg lettuce topped with your choice of dressing, finished with cherry tomatoes & garlic croutons

**Split Order Charge \$3.00**

*Tables of 8 or more, a 17% gratuity will be added to your total.*





## PASTAS

### FETTUCCINE ALFREDO

Fettuccine tossed with a creamy garlic Alfredo sauce finished with aged Parmesan cheese.

**\$13.95**

### SICILIAN PASTA

Grilled chicken, Italian sausage, sautéed with mushrooms, herbs and peppers finished in white wine Alfredo sauce.

**\$16.95**

### SPAGHETTI & MEATBALLS

House made meatballs over spaghetti tossed with our family meat sauce.

**\$15.95**

### SPAGHETTI & RAVIOLI COMBO

Spaghetti and four-cheese blend ravioli served with your choice of one of our four sauces: Alfredo, pesto, pomodoro and family meat sauce.

**\$15.95**

### CHICKEN RAVIOLI

Smoked chicken, Ricotta and Parmesan with tomato basil butter sauce and fresh vegetables.

**\$16.95**

### SHRIMP SCAMPI RAVIOLI

Shrimp ravioli tossed in white wine, garlic butter, mushrooms, tomatoes, and green onions.

**\$18.95**

### SEAFOOD MANICOTTI

Salmon, scallops, bay shrimp and crab wrapped in manicotti pasta topped with tarragon butter sauce and vegetables.

**\$18.95**

### PASTA PRIMAVERA

Fresh vegetable medley tossed with a light white wine garlic sauce served over fettuccine.

**\$15.95**

### CLASSIC MEAT LASAGNA

Layers of pasta, Ricotta, Mozzarella, Provolone cheese with mushrooms and our red sauce.

**\$17.95**

### VEGETARIAN LASAGNA

Layers of pasta filled with spinach, mushrooms and carrots, topped with a pomodoro sauce.

**\$16.95**

### LINGUINE & CLAMS

Steamed clams over linguine with a white wine garlic butter sauce.

**\$18.95**

*Additions to your dinner entrees available:*

**SALMON FILET**

**\$6.95**

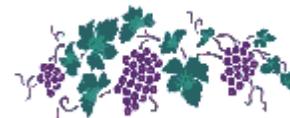
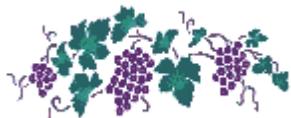
**GRILLED CHICKEN BREAST**

**\$5.95**

**SAUTÉED PRAWNS**

**\$6.95**

**Split Order Charge \$3.00**





## ENTREES

**CHICKEN SCALOPPINI** \$18.95  
Chicken breast, Merlot, mushrooms and garlic butter served over fettuccine.

**SALMON RISOTTO** \$22.95  
Atlantic salmon filet topped with mushroom risotto with tarragon butter sauce and fresh vegetables.

**SCAMPI MILANO** \$19.95  
Sautéed prawns in a light white wine garlic butter sauce with fresh tomatoes and basil served over spinach fettuccine.

**VINEYARD CHICKEN** \$18.95  
Sautéed chicken with Thompson grapes, cherry tomatoes, and kalamata olives in a white wine chicken broth over linguine pasta.

**VEAL MONTEMURRO** \$23.95  
Tender medallions of veal sautéed in a white wine and garlic lemon caper butter sauce.

**SEAFOOD MIXED GRILL** \$22.95  
A creative selection from the sea, served with rice pilaf and fresh vegetables.

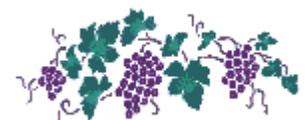
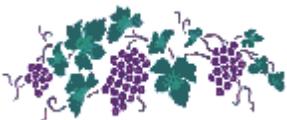
**NEW YORK STEAK GORGONZOLA** \$27.95  
12 oz. Choice N.Y. Steak grilled to order served with pine nut-gorgonzola butter, fresh vegetables and chef's choice of potato.

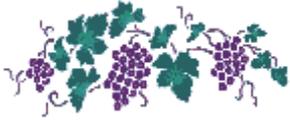
### SPECIALTIES OF THE HOUSE

**GRANDMA ROSE'S POT ROAST** \$16.95  
Slow-roasted tender cuts of beef topped with a port demi glaze served over spaghetti with our family meat sauce.

**PASTA DIABLO** \$23.95  
Medallions of Filet Mignon, grilled with a peppercorn cream sauce and Served over a bed of farfalle pasta.

**Split Order Charge \$3.00**





*FRASINETTI WINERY was founded on the southern edge of Sacramento 117 years ago, in 1897. The anniversary marks a century of wine production, making Frasinetti's the oldest family owned and operated wine producer in the Sacramento Valley.*

*James Frasinetti, the founder, was an Italian immigrant who brought with him "Old World" winemaking knowledge and a desire to build a reputation for his quality wine. James and Rose Frasinetti raised a large family and planted vineyards with a pioneering spirit. For the next two decades, the winery grew and prospered.*

*Originally, wines were delivered into Sacramento by horse-drawn wagons. At its peak, Frasinetti Winery had planted 400 acres and was shipping wine by the railroad distributing as far as the East Coast. Prohibition struck in 1920s and most all wine production ceased. The winery survived by selling grapes for table use and by making "Altar Wine" for The Church. During this period, the Frasinetti family concentrated on farming.*

*During the 1940's, expansion was the winery's path. The 1950's brought with it a demise of the agricultural growing area. There was also a cultural shift with people moving away from this rural community. The decade of the 1960's was introduced with a wine boom. Wine was no longer used only at special occasions, or just by the "old world" population. By this time James' sons Amelio, Constadino and Joseph were comfortable in their ways. The winery made few changes in this period.*

*The 1970's saw the third generation grandsons, Gary and Howard, take over operation of the winery and begin to make changes from a winery that produced generic wines in large Redwood vats, to a small progressive winery blending old traditions with improved methods of the present. Varietal wines have continued to be produced with emphasis directed to quality and use of Oak and redwood cooperage.*

*In 1985, Howard and Gary established a restaurant in the old "East Cellar" among the cement fermentation tanks and large Redwood wine vats. Through the 1990's the winery and restaurant have remained a successful operation, serving banquets in the large banquet rooms, and weddings outside in the Grande Gazebo, making special moments memorable in a beautiful historic setting.*

For your pleasure, enjoy complimentary wine tasting, browsing and specialty gifts in our Tasting Room. Please visit our website for information on banquets, weddings and special occasions as well.

**[www.frasinetti.com](http://www.frasinetti.com)**

